

Gorka Izagirre

D.O. Bizkaiko Txakolina

ZURA 2022

On a mission to revitalise the Basque Country and its culture, in 2005, the Azurmendi family – Eneko and his uncle Gorka – created a bold project for Basque gastronomy and wine growing, quickly becoming role models in both areas. From the outset, the aim of this winegrower was to boost the cultivation of indigenous grape varieties to produce unique wines that mirrored the great potential of this magnificent viticultural area. Gorka Izagirre's wines come from their own 42-hectare estate of vineyards that lie on steep slopes that sometimes reach more than 30% of inclination. Only the Hondarrabi Zuri, Hondarrabi Zerratia and Hondarrabi Beltza grape varieties are planted, which grow in very small bunches and weigh, on average, only 80 to 100 gr. These types of grapes are scarce and very concentrated. The family is the largest producer and owns the largest plantation of Hondarrabi Zerratia and Beltza in the world with 22ha.

The harvest

An unusually warm winter and fine weather brought with it one of the earliest bud breaks we can remember. Despite the fact that we had a complicated beginning of spring with a lot of rain, by the time of flowering the weather had changed, being excellent and obtaining an exceptional fruit set. We enjoyed a summer with above-normal temperatures and the lack of rainfall meant that the harvest was brought forward, with the harvest beginning on September 12. Despite a faster than expected ripening cycle, the balance between acidity and ripeness was excellent. The grapes entered the winery with perfect parameters for vinification, which was carried out without any incident.

Vinification

42 Zura by Gorka Izagirre, the first and only still wine to incorporate French oak vats in this winemaking cellar for 100% of the wine ("zura" means wood in Basque). The wine spends 42 in oak vats on its fine lees at the beginning only of the winemaking. The making of the 42 Zura begins with the must from Hondarrabi Zerratia grapes. The clean must is poured into a fine-grained French fermentation oak vat from the Allary Tonnellerie in France. The must undergoes a long, cold fermentation before it is racked and stored for approximately a further 7 months on the lees in stainless steel. Finally, following a series of racking's and decanting for at least another 4 months, the wine is bottled.

The ageing

Approximately 18 months after the harvest, 42 Zura is bottled and stored for further ageing, which helps the subtle wood integrate better into the wine and lets the character of the grape fully develop, preventing any excess of oak aromas or flavours.

Tasting notes

Colour: Golden yellow colour with green hues, clean and bright.

Nose: It has clean and intense aromas of ripe fruit and citrus. Aromas of toasted bread and pastry, typical of the subtle and quite limited oak contact.

Palate: Powerful and silky palate with a ripe and ample base, with notes of citrus and tropical fruits accompanied by smoky, toasted and buttery subtle notes; all wrapped in fresh acidity that promises a long life and fantastic evolution of the wine.

Food pairing: This wine benefits from the character of the Hondarrabi Zerratia grape and the protection of the fine-grain French oak that gives it elegance and structure. It pairs well with fish, meat and cheese, but its body makes it a versatile choice for many dishes

AR A E X
Grands
Spanish Fine Wines



GORKAIZAGIRRE



Technical data

Varietals	100% Hondarrabi Zerratia.
Vine Age	10 Years Average.
Fermentation Temperature	12°C
Fermentation & Maceration Period	23 days.
Barrel Composition	100 % French oak.
Barrel Age	New.
Time in Barrel	42 days
Time in Bottle	6 months minimum.
Alcohol content (vol)	13 % vol.
Acidity total (gr/l)	6.65gr/L
pH	3.3
SO2 free (mg/l)	26 mg/L
Residual sugar (gr/l)	2.99 g/L
Suggested serving temperature	10°C
Winemaker	José Ramón Calvo.